

THE
DILLY

PICCADILLY

PARISIAN AFTERNOON TEA



PARISIAN ADULTS AFTERNOON TEA

Adults Afternoon Tea £49

Our Paring suggestions

	125ml	Bottle
Chapel Down Classic Brut NV	£15	£89
Pommery Brut Royal NV	£18	£99
Pomery Rose Brut NV	£20	£115

THE MEDAL

Strawberry Ginger

Egg, Nuts, Soya

THE OLYMPIA COLUMN

Cassis cremeux

Dairy, Soya

MONA LISA

Pistachio and honey cake

Nuts, Gluten, Egg, Soya, Dairy

EIFFEL TOWER

Milk chocolate mousse, mandarin gel, Sable Biscuit

Gluten, Egg, Soya, Dairy

SCONES

Plain scones and Raisin scones served with clotted cream and Strawberry Jam

Dairy, Gluten, Egg, Sulphur

SANDWICHES

Jambon-beurre

Sliced ham and cheese, orange marmalade, butter on French Baguette

Dairy, Gluten, Sulphur

Crêpe

Roasted vegetables, pesto with soft cheese roll-ups

Gluten, Egg, Dairy

Tartines

Smoked Salmon with cream cheese and capers

Dairy, Gluten, Sulphur, Fish

Sandwich Lyonnaise

Egg Mayonnaise, mustard cress, focaccia

Dairy, Gluten, Egg, Mustard, Sulphur

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing our menu request. The Dilly encourages responsible drinking. We will add a discretionary 12.50% service charge to your bill.

PARISIAN ADULTS VEGETARIAN AFTERNOON TEA

Adults Vegetarian Afternoon Tea £49

Our Paring suggestions

	<i>125ml</i>	<i>Bottle</i>
Chapel Down Classic Brut NV	£15	£89
Pommery Brut Royal NV	£18	£99
Pomery Rose Brut NV	£20	£115

THE MEDAL

Strawberry Ginger
Egg, Nuts, Soya

THE OLYMPIA COLUMN

Cassis cremeux
Dairy, Soya

MONA LISA

Pistachio and honey cake
Nuts, Gluten, Egg, Soya, Dairy

EIFFEL TOWER

Milk chocolate mousse, mandarin gel, Sable Biscuit
Gluten, Egg, Soya, Dairy

SCONES

Plain scones and Raisin scones served with
clotted cream and Strawberry Jam

Dairy, Gluten, Egg, Sulphur

SANDWICHES

Marinated Tomato-beurre

Marinated Tomatoes and cheese with butter on French Baguette
Gluten, Dairy, Sulphur

Crêpe

Roasted vegetables, pesto with coconut soft cheese roll ups
Gluten, Egg, Dairy

Tartines

Cucumber & coconut cream cheese
Dairy, Gluten, Sulphur

Sandwich Lyonnaise

Egg Mayonnaise, mustard cress, focaccia
Dairy, Gluten, Egg, Mustard, Sulphur

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PARISIAN ADULTS VEGAN AFTERNOON TEA

Adults Vegan Afternoon Tea £49

Our Paring suggestions

	<i>125ml</i>	<i>Bottle</i>
Chapel Down Classic Brut NV	£15	£89
Pommery Brut Royal NV	£18	£99
Pomery Rose Brut NV	£20	£115

THE MEDAL

Strawberry Ginger
Soya

THE OLYMPIA COLUMN

Cassis cremeux
Soya

MONA LISA

Gluten free cake, vegan honey
Soya, Sulphur

EIFFEL TOWER

Chocolate mousse, mandarin gel, Sable Biscuit
Soya, Sulphur

VEGAN SCONES

Plain scones and Raisin scones served with
vegan coconut cream cheese and Strawberry Jam

Sulphur

SANDWICHES

Marinated Tomato-beurre

Marinated Tomatoes and vegan coconut soft cheese
and butter on French Baguette

Gluten, Sulphur

Crêpe

Roasted vegetables with vegan coconut soft cheese & pesto roll ups

Gluten, Soya, Sulphur

Tartines

Cucumber & vegan coconut cream cheese

Gluten, Sulphur

Sandwich Lyonnaise

Guacamole, mustard cress, focaccia

Gluten, Mustard

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PARISIAN ADULTS GLUTEN FREE AFTERNOON TEA

Adults Gluten Free Afternoon Tea £49

Our Paring suggestions

	<i>125ml</i>	<i>Bottle</i>
Chapel Down Classic Brut NV	£15	£89
Pommery Brut Royal NV	£18	£99
Pomery Rose Brut NV	£20	£115

THE MEDAL

Strawberry Ginger
Soya

THE OLYMPIA COLUMN

Cassis cremeux
Soya

MONA LISA

Honey cake
Soya, Sulphur

EIFFEL TOWER

Milk chocolate mousse, mandarin gel, Sable Biscuit
Soya

SCONES

Plain scones and Raisins scones served with
clotted cream and Strawberry Jam

Sulphur, Dairy

SANDWICHES

Sliced ham and cheese with butter, Gluten free Bread, Orange Marmalade

Dairy, Sulphur

Roasted vegetables, pesto with soft cheese, Gluten free Bread

Sulphur

Smoked Salmon with Cream cheese and capers, Gluten free Bread

Dairy, Sulphur, Fish

Egg Mayonnaise, mustard cress, Gluten free Bread

Egg, Sulphur, Mustard

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KIDS MENU

Kids Afternoon Tea £39



THE MEDAL

Strawberry Ginger

Egg, Nuts, Soya

MONA LISA

Pistachio and honey cake

Nuts, Gluten, Egg, Soya, Dairy

EIFFEL TOWER

Milk chocolate mousse, mandarin gel, Sable Biscuit

Gluten, Egg, Soya, Dairy

SCONES

Chocolate scones served with clotted cream and Strawberry Jam

Dairy, Gluten, Sulphur

SANDWICHES

Jambon-beurre

Sliced ham and cheese with butter on French Baguette

Dairy, Gluten, Sulphur

Crêpe

Roasted vegetables, Pesto with soft cheese roll ups

Gluten, Egg, Dairy

Sandwich Lyonnaise

Egg Mayonnaise, mustard cress, focaccia

Dairy, Gluten, Egg, Mustard, Sulphur

KIDS VEGETARIAN MENU

Kids Vegetarian Afternoon Tea £39



THE MEDAL

Strawberry Ginger

Egg, Nuts, Soya

MONA LISA

Pistachio and honey cake

Dairy, Gluten, Egg, Soya, Nuts

EIFFEL TOWER

Milk chocolate mousse, mandarin gel, Sable Biscuit

Gluten, Egg, Soya, Dairy

SCONES

Chocolate scones served with clotted cream and Strawberry Jam

Dairy, Gluten, Sulphur

SANDWICHES

Marinated Tomato-beurre

Marinated Tomatoes and cheese with butter on French Baguette

Dairy, Gluten, Sulphur

Crêpe

Roasted vegetables with soft cheese roll ups

Gluten, Egg, Dairy

Sandwich Lyonnaise

Egg Mayonnaise, mustard cress, focaccia

Dairy, Gluten, Egg, Mustard, Sulphur

TEA SELECTION



Loose tea by The Tea Makers of London

Earl grey with calabrian bergamot
Manjushree tea garden assam
English breakfast
Chamomile blossoms
First flush blend darjeeling
Peppermint
Jasmine green tea
Sencha goji berry
Lapsang souchong
Vanilla rooibos
Mango mocktail
Whole rosebuds

COFFEE SELECTION



Coffee by Illy

Americano
Café latte
Cappuccino
Mocha
Single espresso
Double espresso
Decaf coffee

CHILDREN'S DRINKS



Hot chocolate

Fruit juice

London lemonade

Fresh citrus, sugar syrup and soda water

Strawberry surprise

*Fresh lime, fresh mint, fresh strawberry,
strawberry syrup and soda water*

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